

ThermoPro TP-25H2/TP920

ThermoPro 650 ft Wireless Meat Thermometer

Model: TP-25H2/TP920

INTRODUCTION

The ThermoPro 650 ft Wireless Meat Thermometer is designed to provide accurate temperature readings for various cooking applications, including grilling, smoking, and roasting. With its advanced Bluetooth technology, you can monitor your food's temperature from a distance, ensuring perfectly cooked meals every time. This manual provides detailed instructions for setting up, operating, and maintaining your device.

WHAT'S IN THE BOX

- Meat Thermometer Body
- Probes (x2)
- Clip
- USB Cable
- Plastic Winder
- User Manual

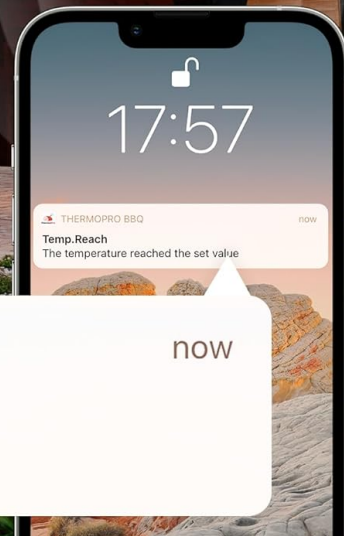
SETUP

1. Charging the Device

Before first use, fully charge the thermometer body using the provided USB cable. The device is rechargeable and designed for long-lasting use.

EASIER TO MONITOR

Get pre-alarms when reaches target temps



THERMOPRO BBQ

now

Temp.Reach




The temperature reached the set value

The ThermoPro device is rechargeable, ensuring it's ready for extended cooking sessions like smoking, roasting, and grilling.

2. Connecting Probes

Insert the stainless steel probes into the designated ports on the side of the thermometer body. The device supports two probes, allowing you to monitor different meats or the ambient grill temperature simultaneously.

GET MORE WITH THERMOPRO!

					
ThermoPro				Others	
Bluetooth Range		650 ft		150-230 ft	
Rechargeable		✓		AA battery	
Easier Setup App		✓		Need to create account	
Good Value		✓		✗	

Utilize the two probes to monitor separate meats or one for food and one for the grill's ambient temperature.

3. App Download and Pairing

Download the ThermoPro app from your smartphone's app store. No registration or Wi-Fi tinkering is required for setup. Simply open the app and follow the on-screen instructions to pair with your thermometer via Bluetooth. The app provides an intuitive interface for monitoring temperatures.



The ThermoPro device and its accompanying smartphone app, showing real-time temperature monitoring for two probes.

Official ThermoPro TP920 promotion video, demonstrating key features and usage.

OPERATING INSTRUCTIONS

1. Monitoring Temperatures

Once connected, the device and app will display real-time temperatures from both probes. The large digital display on the unit allows for quick glances, while the app provides detailed monitoring and historical data.

EASIER TO USE WITH 2 PROBES

// Monitor separate meats

// One for food and one for grill



The ThermoPro thermometer features big digits and a backlight for easy monitoring, offering dual-temp profiles and convenient placement options.

2. Setting Target Temperatures and Alarms

Use the ThermoPro app to set custom target temperatures and pre-alarms for each probe. The app allows you to select from preset meat types and doneness levels or manually set your desired temperature. You will receive notifications on your smartphone when the target temperature is reached, or if the temperature deviates from a set range (useful for ambient grill temperature monitoring).

SIMPLE SETUP, USER FRIENDLY

- ❌ No need to create account
- ✅ Easy to navigate with good interface



Receive pre-alarms on your smartphone when your food reaches its target temperature, allowing you to relax while cooking.

3. Bluetooth Range

The thermometer features a robust Bluetooth connection with a range of up to 650 feet, allowing you to move freely around your house or yard while monitoring your cook. Signal strength may vary based on environmental factors and obstructions.

LONGER RANGE 650 FT

Easier to monitor inside the house or homeyard!



Enjoy a longer Bluetooth range of 650 ft, making it easier to monitor your cooking from inside your house or homeyard.

MAINTENANCE

Cleaning Instructions

The probes and cables are designed to be durable and easy to clean. After each use, wipe the probes and cables clean with a damp cloth and mild soap. Ensure they are completely dry before storage. The main thermometer body can be wiped clean with a dry or slightly damp cloth. Do not immerse the main unit in water.

The probes are oven safe, but avoid exposing the probe cables directly to open flames or temperatures exceeding 716°F (380°C).

TROUBLESHOOTING

Bluetooth Disconnection

- Ensure the thermometer unit is within the 650 ft Bluetooth range and there are no significant obstructions (e.g., thick walls, metal structures) between the unit and your smartphone.
- Check that Bluetooth is enabled on your smartphone.
- Restart both the thermometer unit and the ThermoPro app.

Inaccurate Temperature Readings

- Ensure the probe is fully inserted into the thickest part of the meat, avoiding bone or gristle.
- Verify that the probe cable is not damaged or kinked.
- Test the probe accuracy by placing it in ice water (should read approximately 32°F / 0°C) or boiling water (should read approximately 212°F / 100°C at sea level).

App Not Responding

- Close and reopen the ThermoPro app.
- Ensure your smartphone's operating system is up to date.
- Check for any available updates for the ThermoPro app in your app store.

For further assistance, please refer to the official ThermoPro support resources.

SPECIFICATIONS






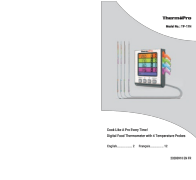
Feature	Detail
Brand	ThermoPro
Model Name	meat thermometer (TP-25H2/TP920)
Connectivity Technology	Bluetooth
Special Feature	Rechargeable
Color	Black
Display Type	Digital
Number of Probes	2
Temperature Range	14°F to 572°F (-10°C to 300°C)
Accuracy	±1.8°F (±1°C)
Response Time	2 seconds
Probe Cable Heat Resistance	Up to 716°F (380°C)
Power Source	Battery Powered (1 Lithium Ion battery included)
Item Weight	8.2 ounces
Certification	NSF Certified, Bluetooth Certified

WARRANTY AND SUPPORT

ThermoPro products are designed for quality and reliability. This product is NSF Certified, ensuring it meets public health and safety standards. For specific warranty details and customer support, please visit the official ThermoPro website or contact their customer service directly. Keep your purchase receipt for warranty claims.

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Related Documents - TP-25H2/TP920

	<p>ThermoPro TP-25H2 Bluetooth Remote Dual Probe Meat Thermometer User Manual</p> <p>Comprehensive guide for the ThermoPro TP-25H2 Bluetooth Remote Dual Probe Meat Thermometer, covering features, usage, components, warranty, and customer support.</p>
	<p>ThermoPro Twin TempSpike Plus: Truly Wireless Meat Thermometer Guide</p> <p>Comprehensive guide for the ThermoPro Twin TempSpike Plus, a smart wireless meat thermometer with Bluetooth connectivity. Learn about its features, setup, usage, and specifications for precise cooking.</p>
	<p>ThermoPro TP-26 Remote Food Thermometer User Manual</p> <p>Comprehensive user manual for the ThermoPro TP-26 Remote Food Thermometer with dual probes, covering setup, features, operation, troubleshooting, and safety information.</p>
	<p>ThermoPro TempSpike XR Wireless Smart Meat Thermometer Instruction Manual</p> <p>Comprehensive user manual for the ThermoPro TempSpike XR Wireless Smart Meat Thermometer, detailing its features, components, operation, charging, pairing, safety precautions, FCC compliance, warranty, and technical specifications.</p>
	<p>ThermoPro TP-17 Digital Food Thermometer with Dual Probes - User Manual</p> <p>This document is the instruction manual for the ThermoPro TP-17 Digital Food Thermometer with Dual Probes. It covers helpful hints, product features, specifications, operating instructions, battery installation, important warnings, cleaning and care, warranty information, and customer service details.</p>
	<p>ThermoPro TP-17H Digital Food Thermometer with 4 Probes - User Manual</p> <p>Comprehensive guide to using the ThermoPro TP-17H digital food thermometer, featuring 4 temperature probes, programmable alerts, and USDA-recommended meat temperatures. Learn about features, operation, cleaning, and warranty.</p>

